C9EGRH81
C7EGRH71

Electric Griddle with Cabinet

Luxury Electric Range Series

User’s Manual

Dear User & Client,

Firstly, thanks for purchasing and using our product. All the information and guidelines of this user's manual comply with certain applicable regulations, which come out from our long-term accumulated knowledge and experience as well as current project development situations.

Limited to some special structures, additional specified items or new technology changes, the actual usage situation might be some different from what stated in this user's manual. Should you have any question, please do not hesitate to contact the manufacturer via the method shown in back cover page of this manual.

For safety purpose and efficient operation, please make this document available to users for reference. Do have them to read this manual carefully before carry out any action on this device, especially when starting.

This manual is not applicable for those who have physical or mental disabilities, insufficient experience, and/or insufficient knowledge, including children.

The manufacturer declines any responsibility in the event users do not follow the instructions or guidelines stated here.

The user's manual should be placed close to the device, in convenience of users' reading before operation. We have the full authority to reserve the further technical changes of the device, in the scope of further performance improvement characteristic development.

Warning

- Any self-modification, wrong installation, adjustment or maintenance can lead to property loss or casualty. Please contact the manufacturer for any adjustment or maintenance, and have the work done by a trained & qualified person.
- For your safety sake, please keep the machine away from any liquid, gas or other object, which is flammable or explosive.
- This appliance should not be operated by those who have physiological, perceptual or mental disabilities or those who have insufficient experience or knowledge (including children). Only in conditions of being given sufficient supervise & guarantee of personal safety, as well as proper instructions & guidance, those who were mentioned above can make some particular operation of this device.
- Keep children away from the device.
- Preserve this manual safely. When passing on/selling the device to a third party, the manuals must be handed over along with the device. All users must operate the device complying with the user's manual and related safety guidelines.
- Do not store or use gas, liquid or object that is flammable or explosive in the vicinity of the mounting position of the appliance.
- If this appliance is placed near walls, partitions or kitchen furniture and the like, it is advisable to make these facilities with non-combustible material, otherwise cover them with non-combustible heat-resistant material, and pay attention to fire prevention regulations.
- Housing of the appliance should be grounded to ensure safety. Thanks for your cooperation!
- Do not use extra power supply that not marked on the product. Before using, ground the appliance reliably to ensure safety.
- Do not destroy the surfaces of furnace body and heating elements with hard or sharp objects.

Contents

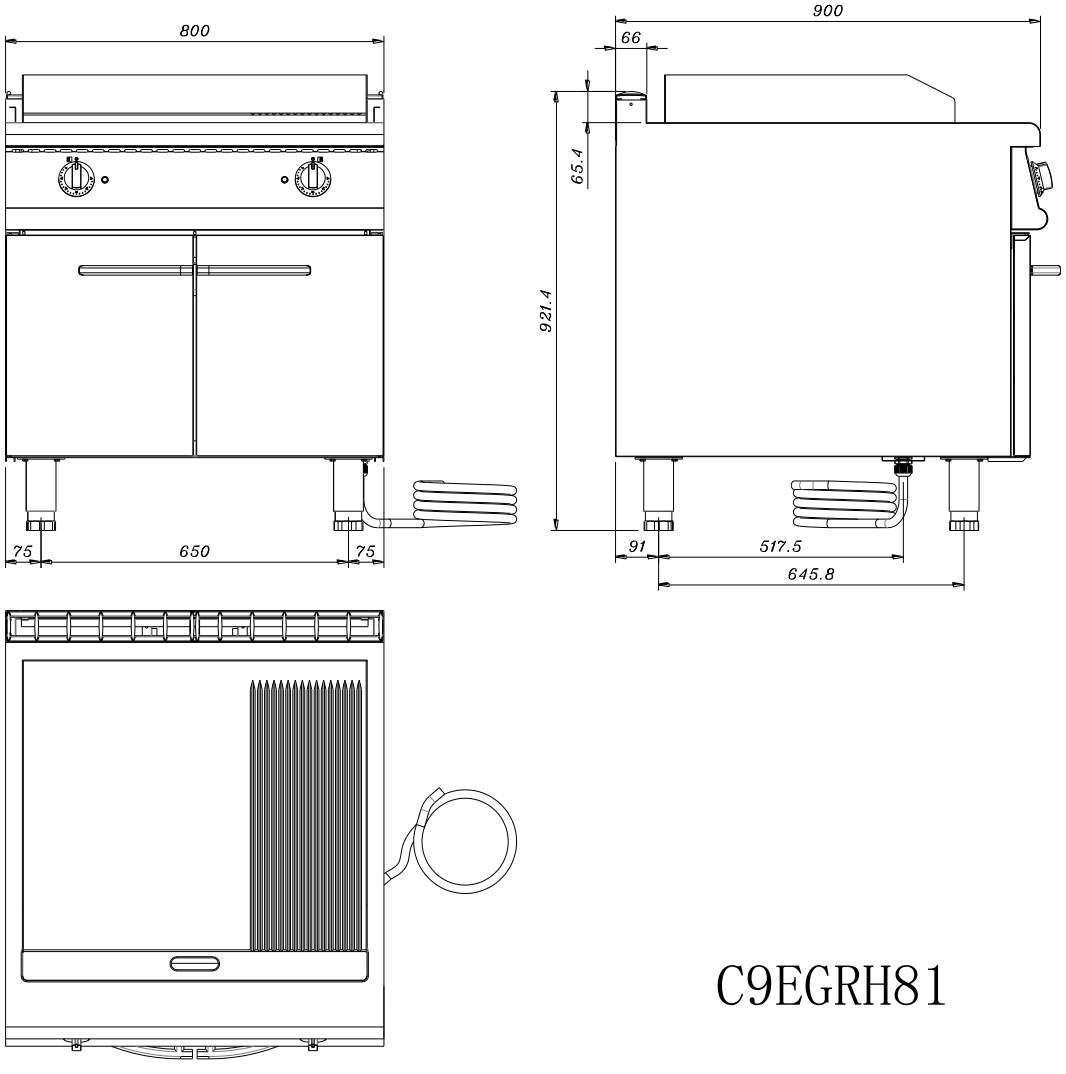
1. Functional Introduction…….....…1
2. Structure Schematic Diagram & Working Principle….....…1
3. Basic Features & Parameters…….....…3
4. Precautions & Recommendations …….....…4
5. Working Instructions & Operation Flow…….....…5
6. Routine Inspection …….....6
7. Cleaning & Maintenance…….....….6
8. Failure Analysis & Trouble Shooting 7

1. Functional Introduction

This product is manufactured by our company, which is combined with advantages from home and abroad. It is novel in design, reasonable in structure, easy in operation, all stainless steel made, durable in using and convenient in maintenance. The thermostatic control makes the temperature freely adjustable at a certain range according to food requirement. Therefore, it is the ideal equipment for hotel, supermarket, restaurant, western restaurant, fast-food restaurant and food industry.

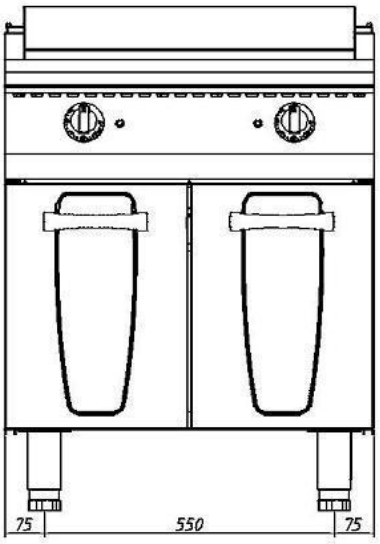
2. Structure Schematic Diagram & Working Principle

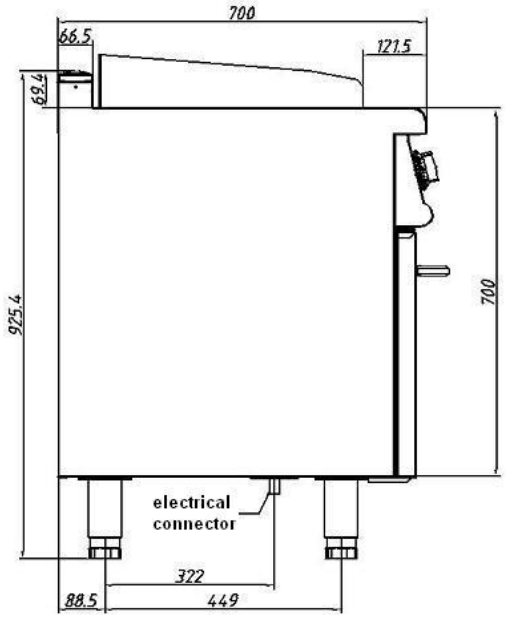
2.1 Structure Schematic Diagram:

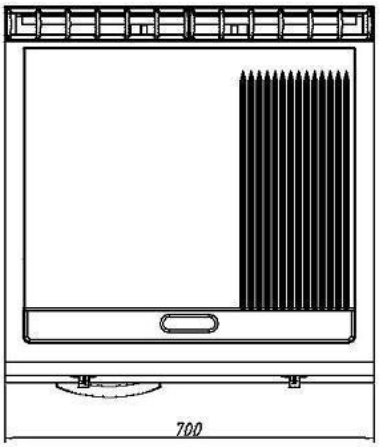


C9EGRH81

C7EGRH71



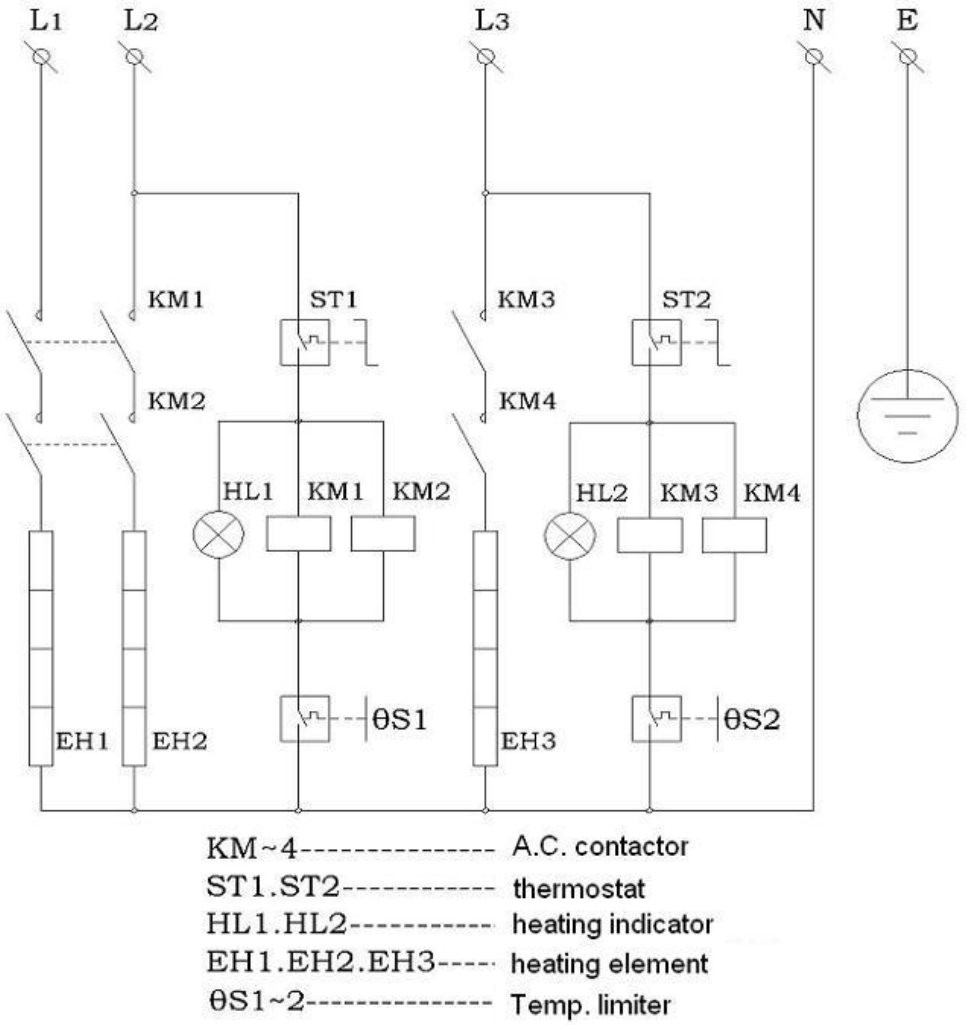




2.2 Structural & Functional Features

1. Smooth plate surface treatment, easy to clean, very sanitary and clean.
2. Single and double heating zones, independent and random thermostatic control, energy saving.
3. Desired temperature can be set according to requirement and food condition.
4. Stainless steel made, with withdrawable stainless steel drip pan.
5. Fast heating up, easy operation and convenient maintenance.

2.3 Electrical Diagram:



3. Basic Features & Parameters

Name	Electric Griddle with Cabinet	Electric Griddle with Cabinet
Model	**C9EGRH81**	**C7EGRH71**
Voltage（V）	3N~380V~400V /50Hz	3N~380V~400V /50Hz
Power（kW)	12	9
Thermostat	2	2
Temperature（℃）	50～300	50～300
Plate Size（mm)	725×610×20	625×496×20
Dimension（mm)	800×900×850+60	700×700×850+60

4. Precautions & Recommendations

4.1 Transportation and Storage

During transportation, the machine should be carefully handled and do not put it upside down to prevent from damaging to the shell and inside. The packaged machine should be stored in a ventilated warehouse without corrosive gas. If it needs to be stored in open air temporarily, measurement against raining is needed.

4.2 Notice for Installment

1. The supply voltage should comply with the working voltage of the appliance.
2. The appliance is equipped with an earth bolt at its back, which should be connected with copper wire no less than 1.5mm² and earth wire that conforming to safety regulations reliably.
3. After installation, check that whether the connection is loose, whether the voltage is normal and whether the safety grounding is reliable.
4. The appliance should be positioned at a stable area with a minimum clearance of 10cm away from non-combustible substances (e.g. walls, windows etc.) on both sides, and 20cm at back side.
5. The fixed arrangement of wire should be equipped with an all-pole disconnecting switch with a contact opening of 3mm on its poles. It is advisable to install a grounding leakage protection switch. Do not pile up sundries in front of the switch, for convenient operation sake.
6. Adjustable temperature: 50-300℃; recommended operating temperature: 180-250℃.
7. Vicinity of the mounting position should not store flammable or explosive objects. The ambient temperature should be lower than 45℃ and the relative humidity should be below 85％.
8. Installation of the appliance should be done by professional technicians.

4.3 Special Notice

1. This product is a commercial machine that needs to be operated by trained cook, not applicable for household use.
2. Do not sway or tilt the appliance during operation.
3. Do not dismantle or self-modify the machine. Dismantlement and self-modification may cause casualty.
4. Do not open the housing of the machine. This product contains high-voltage circuit, housing dismantlement may cause electric shock.
5. Before cleaning, unplug and cut off the power supply.

6. During cleaning, do not aim at the appliance with water jet. Water may conduct electricity, that may cause electric shock due to leakage.
7. Do not pat the product or put any heavy objects onto it. Abnormal operation may cause damage and danger.
8. High temperature may cause scald. Do not touch the appliance with hands directly due to high temperature during or after operation, especially the operating areas of griddle plate.
9. Do not use extra power supply that not marked on the product.
10. Do not use power knife that not conforming to safety standard.
11. Do not destroy the furnace surfaces with hard or sharp objects.
12. To prevent damage, turn off the switch ASAP when near the thunder zone.
13. After working, turn off the switch.
14. Maintenance should be done by qualified technicians, it is dangerous for others to have the work done.
15. To avoid hazard caused by false reset of the thermal breaker, do not supply the appliance with external switch device, e.g. Timer, or connect the appliance to circuit connected or disconnected by general components at regular time.
16. If the power cord is damaged, replace it with an oil resistant sheath flexible cable YZW （No.57 of GB/T 5013.1（IEC 60245，IDT）） or dedicated components that bought from manufacturer or its maintenance department. Substitution should be done by professional personnel.

5. Working Instructions & Operation Flow

1. Before using, check that whether the power installation is correct. Making sure that the supply voltage complies with the working voltage of the appliance.
2. There are two thermostats in the front panel of the appliance, which can be used separately or simultaneously. The left one controls the left part while the right one controls the right part.
3. Plug in to power on, the green indicator illuminates, which indicates that the appliance is energized.
4. Rotate the thermostat clockwise to desired temperature, at this time, the yellow indicator illuminates, which indicates that the heating elements start heating up the plate. When the temperature set point is reached, the thermostat will cut off the power supply automatically with the yellow indicator off. The heating elements stop working and the plate keeps in a constant temperature automatically. If the temperature drops a bit, the thermostat will connect the power supply automatically. The heating elements restart heating the plate. The procedure circulates.
5. Temperature can be regulated in accordance with food type. 180℃-250℃ is recommended. It takes about 8-10min for the appliance to reach 250℃ from power on.

6. When the temperature reaches 250℃, coat a layer of edible vegetable oil on the plate surface, then place the food prepared on the plate evenly. Observe the food condition in the process of grilling randomly until it is ready, this process can be mastered by the operator voluntarily.
7. After working, turn the thermostat knob counterclockwise to off position. Then unplug to cut off the power supply.
8. There is a drip pan in lower front of the plate. Excessive edible vegetable oil, oil from the meat product and the crumbs of meat can flow to drip pan from the plate.
9. During operation, have your insulating gloves worn. Do not touch the housing of the appliance. Caution scald.

6. Routine Inspection

It is necessary to check the machine daily.
Check the machine regularly can avoid serious accident happens.
Stop using if user feels that there are some problems in the circuit or machine.
Check the situation of the machine before or after using every day.

Before using: Whether the machine is tilted?
Whether the control panel is damaged?
Whether the power cord is aging, cracking or damaged?

During using: Whether there is strange odor or vibration noise?
Whether the thermostatic plates cannot heat simultaneously?
Whether the temperature is out of control or any electric leakage?

7. Cleaning and Maintenance

1. Before cleaning, cut off the power supply first to prevent unexpected accidents.
2. To prevent scald, the appliance should be cooled down completely before carrying out any cleaning or maintenance.
3. After working everyday, clean the griddle plate, body surfaces and power cord with wet towel containing non-corrosive detergent. Do not aim at the appliance with water jet directly. Water infiltration may damage the electric performance and cause electricity safety accident.
4. If not going to use the appliance at any time, turn off the thermostats and power switch.
5. If not going to use the appliance for a long period of time, clean it completely and store it in a well-ventilated warehouse without any corrosive gases.

8. Failure Analysis &Trouble Shooting

Symptoms	Causes	Solutions
Power is connected and heating indicator is on, but the plate does not heat up.	1. The thermostat is defective. 2. At least one of the heating elements burns out.	1. Replace the thermostat. 2. Replace the burnt-out heating element.
Connect the power and rotate the thermostat, the heating indicator illuminates, but temperature keeps rising without control.	1. The thermostat is malfunctioning.	1. Replace the thermostat.
Power is connected and heating is normal, but the indicator is not on.	1. The indicator is defective.	1. Replace the indicator.
The indicator is not on and the appliance does not heat up.	1. Power supply is abnormal or power is disconnected. 2. The fuse is burnt out.	1. Check the power supply and connection to make it supply normally. 2. Replace the fuse.

Aforementioned troubles are just for reference. If any failure occurs, please stop using and inform the professional technicians to check and repair.